

# The Wild Plum Café & Bakery

Creating Community with Food



## Soups, Bowls and Plates

**Soup of the Day** We feature two soups every day. One is always vegan \$7.50

**Black Bean and Roasted Corn Chili, vegan** House made chili with roasted corn and spices. Served with cilantro cream, pico de gallo and house made bread. \$9.95  
Add Chorizo +\$3.00

**Half and Half** Choose two: Half sandwich with today's soup or a salad (house, caesar, pasta or potato salad). \$12.00

## Salads

Additions: Organic Chicken (picnic or cumin rubbed) \$4.00; Griddled Tofu \$4.00; Catch of the Day \$8.00; Add a grain or potatoes \$3.; Add Market Veggies \$4.; Add Avocado \$3

### Market Salad

Asparagus and sweet peas, caramelized onions with our roasted market veggie mix, smoked bacon, shaved goat cheese, roasted shallot vinaigrette \$15.00

### Quinoa Tabbouleh Greek Salad

Local greens, roasted red onion, baby tomatoes, cucumbers, garbanzos, local feta, parmesan, olives, quinoa with pan-roasted veggies and herb vinaigrette. Served with hummus and grilled bread. \$13.50

### Chipotle Chicken Caesar

Cumin rubbed chicken on top of baby local romaine and greens, chipotle Caesar dressing, parmesan, roasted corn, avocado, and pico de gallo. \$14.00

### Pesto Caesar

Local greens and little gems, baby tomatoes, roasted sweet onion, parmesan and asiago blend, tossed with pesto and our house caesar dressing. Topped with house croutons. \$12.00

### Cobb Salad

Local greens served with avocado, bacon, soft blue cheese, chicken and a pasture-raised poached egg. Served with our house vinaigrette. \$14.00  
Half Salad \$11.00

### Super Natural

Raw and oven-roasted market veggies on a bed of local greens served with avocado, sunflower seeds, and our house vinaigrette \$13.00

### Sesame Spinach

Baby spinach, roasted onion and red peppers, carrots, cucumbers, baby tomatoes, avocado, sesame seeds, toasted sesame vinaigrette, and your choice of chicken or grilled eggplant. \$15.00

### BLAT Bowl

Our house greens with bacon, tomatoes and avocado, caramelized onion. Two poached eggs, shaved parmesan and a warm bacon vinaigrette. Grilled bread on the side. \$15.50

### Roasted Carrot and Beet Salad

Roasted spiced carrots, cumin sweet potatoes and pickled beets on house greens with pickled onion, goat cheese and a cilantro vinaigrette. \$14.00

## House Specialties

### Mediterranean Tacos

Three corn tortillas filled with roasted eggplant, onions, tomatoes, mozzarella, and sun dried tomato relish. Served with tzatziki, spicy tomato jam, hummus and Greek salad. \$15.00

### Street Tacos

Choose from house chorizo, cumin chicken, slow-roasted pork or vegan chorizo, with grilled peppers, onions, roasted corn, avocado, cilantro crema, house salsa, black beans, and Cotija cheese. Served with local greens. \$16.00

### House Mac and Cheese

Fresh pasta baked with a blend of cheeses, fresh herbs, and topped with winter jam. \$12.00  
Add bacon \$2.00

### Picnic Chicken Sandwich

Our house fried chicken on a soft roll with cabbage slaw and fried jalapeños in a buttermilk dressing and sour cream smashed potatoes \$16.00

## Handcrafted Sandwiches

Served on house-baked and artisan bread with a choice of today's grain or available sides. Add a protein \$4 (tofu available!). Add Avocado \$3. Add Goat Cheese \$2

### Roasted Turkey Pesto

House roasted turkey with havarti, oven-dried tomatoes, caramelized red onions, pesto aioli with arugula tossed in a lemon basil vinaigrette. Served on house-baked focaccia. \$13.00

### California Club

Grilled chicken breast or turkey, country ham, avocado, caramelized onions, garlic aioli, and farmstead jack served warm on Nana's bread. \$13.00  
Make it a Chipotle Club with bacon add \$2.00

### Vegetarian

Avocado, tomatoes, microgreens, roasted onions, peppers, carrot ribbons, basil aioli, and Havarti cheese. Served on whole wheat focaccia. \$12.00

### Grilled Veggie

Grilled eggplant, roasted red peppers, grilled onions, oven-roasted tomatoes, mushrooms, arugula, pesto, garlic aioli, and Italian cheese on house focaccia. \$13.00  
Add goat or feta cheese \$2.00

### BLT, BLAT or Turkey BLAT

Slab cut bacon, Havarti, caramelized onions, mixed greens and heirloom tomatoes, preserved or fresh served on focaccia or three-seed sourdough. BLT \$13.00 BLAT \$14.00  
Turkey BLAT \$15.00

### BBQ Slow Roasted Pork

Poor Boy Style: Pasture-raised pork, slow-roasted, and finished with our house BBQ sauce and queso blanco. Served on house garlic bread with our slightly spicy house slaw and pan-roasted cumin sweet potatoes. \$16.00

### House Grilled Cheese

Local Jack and artisan cheeses on house-baked focaccia or seeded sourdough grilled with garlic butter. \$13.00  
Additions: Oven dried tomatoes or sweet onions \$3.00; Slow roasted BBQ pork \$5.00; Pesto Veggies \$3.00; Ham \$3.00

### The Goddess

Tapenade, tomato compote, arugula, feta and mozzarella, caramelized peppers, and pesto on house-made whole-grain focaccia, griddled. \$14.00

Please let your server know if you have any allergies. All ingredients may not be listed. Plate fees and sharing: To cover our expenses for additional dishes, linens, and service, we charge a split plate fee of \$3.50 and a share charge of \$2.00. Please note that when 2 or more entrees are ordered per table, we will waive any share charges. Split fees cannot be waived. Thank you for your understanding.

## Burger Bar

Our organic, local and grass-fed beef burgers are served on house-baked bread with roasted red onion, house-made pickles, tomatoes and your choice of country potatoes, cumin sweet potatoes, garlic mashed potatoes or house greens.

**Wild Plum Burger** Morris Ranch organic grass fed beef griddled to perfection topped with white cheddar. \$13.00  
Add avocado \$2 Bacon \$3

**Chicken Burger** House made chicken burger with Mary's Organic Chicken, and farmstead jack on a house made bun. \$13.00

**Garden Burger** House made vegan burger patty with oats, grains and lots of veggies, vegan cheese. Served on a house made bun with vegan avocado cream. \$15.00

**Basil Burger** Pesto, roasted onions, parmesan cheese, pine nuts and sun dried tomatoes. Topped with whole milk mozzarella and our roasted tomato compote on a house made bun with basil aioli. \$16.00

**Jalapeño Melt** Think patty melt loaded with jalapeños, grilled onions, roasted Anaheim chilies, grilled to perfection and topped with pepper jack cheese. \$16.00

**Works Burger** Morris Ranch organic grass-fed beef griddled to perfection topped with white cheddar, smoked bacon, avocado, and oven-dried tomato. \$18.00

## Sides

**Pesto Pasta** Warm pasta tossed with pesto vinaigrette and Italian cheese \$7.00

**Country Potatoes** Our house potatoes with onions and fresh herbs. \$6.00

**House Mashed Potatoes** Organic russet potatoes with butter and cream - a classic! \$5.00

**Market Vegetables** Farmers market vegetables grilled, sautéed or oven roasted. Ask how they are being served today! \$8.00

**Cumin sweet potatoes** Pan roasted with garlic and cumin seeds. \$7.00

**Oven Roasted Beets** Served warm with house vinaigrette. \$7.00

**Today's Grain** Ask what grains we are cooking up today! \$6.00

## House Desserts

**Espresso Brownie A La Mode** House brownie with house made ice cream and chocolate ganache \$7.50

**Waffle and Roasted Apple Sundae** Petite whole grain waffle with caramelized apples, house made ice cream and a bourbon maple syrup with toasted pecans \$9.00

**Root Beer Float** Old Fashioned root beer pored over vanilla bean ice cream. \$7.00

**Fruit Dumpling** Market fruit baked in pastry and a cinnamon syrup \$7.00  
Add house-made ice cream \$3.00

**Lubels' Chocolate Cake** Served with warm ganache \$6.50

**House Cookies** Always a good idea \$2.50 each

**House-Made Ice Cream** Today's flavor \$3.50 scoop

## Beverages

**Italian Soda** Sparking water with fresh fruit and house syrup \$5.00

**Lemonade** Fresh squeezed, tart and refreshing \$4.00

**Berry Lemonade** Made in-house with fresh berries and lemons \$5.00

**Iced Black Tea** \$3.75  
Make it sweet for \$0.75

**Lemonade Iced Tea** Fresh squeezed lemonade with our house tea \$4.00

**Grapefruit Guava Sunrise** Grapefruit juice, Guava juice sparkling water, lime juice and a splash of cherry and berry syrup with citrus slices \$6.00

**Muddled Mint Iced Tea** Fresh mint crushed with a drop of organic raw sugar and lemon juice \$5.00

**Today's Mocktail** \$7.00

**Today's Mimosa** Fresh pressed juice and sparkling wine \$11.00

*At The Wild Plum everything is made with love and care.  
Our passion for the ingredients we use is our  
reason for being. We strive to bring you the best of what  
is available as well as the best of ourselves.  
We love serving you with genuine warmth,  
enthusiasm and integrity.*

